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The most beautiful day? Today

***T**here is an ancient tradition in Italy: the old eating houses called “trattorie”. A cult sites for provident voyagers that are looking for refuge and the family heat typical of these small restaurants. We at Lambrusqueria are inspired to these little hash houses that offer great masterpieces of freshness and simplicity for a small price.*

***B**ehind every “Trattoria” there is the figure of the host. A figure never overpowering and very discreet. A man every time ready to start a pleasant conversation and to discuss the public virtue of always rich wine.*

Salads and Soups


The water treasure of the North and the sunny heat of the South are the responsible of the great variety of vegetable in Italy.

Pasqualina (typical of Piemonte)  **7,95**


SALAD, TOMATOES, EGGS, ONION, RADDISH, BALSAMIC VINEGAR, OLIVE OIL

Victoria   **7,95**


LETTUCE, GOAT CHEESE, BANANAS, PEAR, RAISIN, WALNUT, BALSAMIC VINEGAR

Depurativa  **7,95**

FRESH SPINACH LEAVES, ONION, TOMATOES, RICOTTA OLIVE OIL AND BALSAMIC VINEGAR

Siciliana  **7,95**

LETTUCE, CHEESE, ORANGES, OLIVES

Orientale  **7,95**

LOIN, ORANGE, OLIVES, MASCARPONE CHEESE, GORGONZOLA AND TONNATA SAUCE

Refrescante **7,95**



LETTUCE, RUCULA, CHERRY TOMATOES, RADDISH, ONION

Brazil  **9,95**

FRESH TUNA, CANONS, PINK ONION, RADISHES, MANGO, PAPAYA, AVOCADO AND LIME VINAIGRETTE

Caprese (a classic from Capri Island)  **11,95**

TOMATOES, MOZZARELLA (BUFALA) AND BASIL

Burrata   **12,95**

CREAMY BURRATA CHEESE SERVED WITH SLICED TOMATOES, PESTO AND TOASTED BREAD

Soup of the day **4,35**

We kindly ask our customers to inform us of any intolerance or allergies from our ingredients



GLUTEN



DAIRY



EGGS



NUTS



FISH




SEAFOOD

Cheese and Cold Meat


The Alps are around the North of “Bel Paese” in these valley the tradition of cow milk cheese (fontina, taleggio, bitto) has growth. But it's not all: there are the provola and other well know cheese like Parmesan born in the foggy northern prairie near the Po river. In the centre of Italy are the sheep and the goat the protagonist on the table. Near Caserta we will find the “Bufala” the mother of all mozzarellas. Now these genuine products are well known worldwide.

Mascarpone and Gorgonzola  **6,95**

PROBABLY THE BEST COMBINATION OF CHEESE

Scamorza  **7,65**

FRESH SMOKED CHEESE SERVED IN A TERRA-COTTA SHELL

Pecorino al tartufo  **9,45**

AGED SHEEP'S MILK CHEESE FILLED WITH OF GENEROUS SLICES BLACK TRUFFLE

Fagottino     **7,45**

PUFFPASTRY WITH APPLE, CHEESE AND TRUFFLE

Coppa **7,45**




ONE OF MORE NOBLE COLD MEAT OF ITALY

Speck **7,45**

SMOKED DRY MEAT FROM NORTHERN MOUNTAINS

Mix Fiambre **12,95**

A SELECTION OF OUR TYPICAL ITALYAN COLD CUTS

Cheese Selection (little)		8,45
Cheese Selection (big)		12,95
Mixed Selection		17,90

FIAMBRE AND CHEESE



Pasta

(All our pastas are served with parmesan cheese)



Its said that was Marco Polo, the Venetian traveler, who introduced the pasta to Italy. For Italians, pasta is a poetry.

Strozzapreti is a typical hand rolled pasta from the region of “Emilia Romana”.

The explanation for the name Strozzapreti (“priest-choker” in italian) refers to the azdora (housewife) who “chokes” the dough strips to give its original shape. “...in that particular moment, we would presume that azdora express such rage to be able to choke a priest!”

Pasta all’Olio	 	6,90
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OLIVE OIL AND PARMESAN

Pasta Lucia	 	7,60
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BUTTER AND PARMESAN

Spaghetti Aglio, Olio e Peperoncino		7,95
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GARLIC, OLIVE OIL AND CAYENNE PEPPER. ONE OF THE MOST TRADITIONAL AND TASTY RECIPE FROM THE CAMPANA’S REGION

Strozzapreti a la Ligure	  	9,45
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ALL FLAVORS OF LIGURIA: PINE NUTS, BASIL, PARMESAN CHEESE AND FRESH TOMATO

Tagliatelle Norcina     **9,90**
(the delicate flavors of central region of Italy)

FETTUCCINE WITH MUSHROOMS, SAUSAGE AND TRUFFLE FRESH CREAM

Trofie al Ragù   **9,45**

ROMAGNOLA'S ORIGINAL RECIPE (MINCED MEAT, TOMATOES SAUCE, CELERY, CARROTS AND AROMATIC HERBS)

Trofie Vegetal   **8,45**



ZUCCHINI, FRESH MUSHROOMS AND OTHER SCENTS FROM THE ORCHARD

Spaghetti Pomodoro fresco e Basilico   **8,95**




FRESH TOMATO AND BASIL, ONE OF THE MOST FAMOUS DISH FROM THE ITALIAN COUSINE

Penne Arrabbiata   **8,45**

A ROMAN CLASSIC WITH FRESH TOMATOES AND CAYENNE PEPPER

Trofie al Queso   **9,45**

FRESH CHEESES FROM SHEEP, GOAT, GORGONZOLA AND TALEGGIO

Ravioli    **11,50**

HOME MADE RAVIOLI

Linguine alle Vongole   **12,50**

PASTA SERVED WITH CLAMS (SEASONAL)

Trofie is traditional pasta from Ligure, known by its peculiar twisted shape.

In the past Ligurian women used to prepare Trofies at home, and its name refers to the specific hand motion required to produce this kind of pasta.

* Ask for our gluten free pastas

Meats

From the green pasture of the Padana prairie to the coldest zone of north east the tradition of red and white meat and its great red wines.

Porchetta di Ariccia _____ **7,50**

PORK ROAST STUFFED WITH AROMATIC HERBS SERVED IN THIN SLICES

Tonnato _____ **7,95**

PORK MEAT WITH TUNA FISH AND CAPER SAUCE

Carpaccio alla Albese _____ **10,95**

CARPACCIO OF UNCOOKED BEEF FILET WITH EXTRA VIRGIN OLIVE OIL, LEMON JUICE AND PARMESAN

Carpaccio alla Monegasca _____ **10,95**

CARPACCIO OF UNCOOKED BEEF FILLET WITH EXTRA VIRGIN OLIVE OIL AND FOIE GRAS

Chicken Drumsticks _____ **10,90**

BONELESS CHICKEN LEG COOKED ON VOLCANIC STONE GARNISHED WITH POTATOES, AUBERGINES, PEPPERS AND ZUCCHINI

Solomillo al Romero _____ **25,90**

BEEF FILET GRILLED ON VOLCANIC STONES AND SERVED WITH ROASTED VEGETABLES

Solomillo con Foie Gras _____ **26,90**

BEEF FILET GRILLED ON VOLCANIC STONES AND SERVED WITH THIN SLICES OF FOIE GRAS AND ROASTED VEGETABLES

Tagliata _____ **22,00**

ENTRECOTE STEAK PREPARED ON VOLCANIC STONES ON A "TAGLIATA ITALIANA" STYLE SERVED WITH GRILLED VEGETABLES

Bread _____ **2,00**

The Pastry from Lambrusqueria

Some Italian ancient traditional recipe from Piemonte Valley. A wise heredity of taste for your palate.

Tiramisù     **4,95**

A CLASSIC OF THE ITALIAN PASTRY. SPONGE CAKE, CAFÉ, MASCARPONE AND CHOCOLATE.

Monte Blanco    **4,95**

A FANTASTIC PIEMONTE'S SWEET CAKE WITH A CHOCOLATE SPONGE CAKE AND MUCH CREAM

Tarta de Coco    **4,95**

COCONUTS CAKE

Semifrio de Champagne    **4,95**

Tarta della Pasione    **5,45**

CHOCOLATE CAKE WITH VANILLA ICECREAM

Dessert of the day **4,95**

Fresh Season Fruit **4,95**



Menú of the day

Menú depurativo

FROM MONDAY UNTIL FRIDAY OF 13 ' 30 TO 16 ' 00 H.

for **9,95 €**



LAMBRUSQUERÍA
Pane, vino e fantasia